



Guglielmo Rocchiccioli
Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommeliereguglielmorocchiccioli.com/blog/



SAUVIGNON BLANC 2017 13%

Visual Analysis:

Colour

greenish yellow	<input type="checkbox"/>
straw yellow	<input checked="" type="checkbox"/>
golden yellow	<input type="checkbox"/>
amber	<input type="checkbox"/>

Reflections

silver	<input checked="" type="checkbox"/>
greenish yellow	<input type="checkbox"/>
straw yellow	<input type="checkbox"/>
golden yellow	<input type="checkbox"/>
amber	<input type="checkbox"/>
topaz	<input type="checkbox"/>

Structure

good	<input checked="" type="checkbox"/>
strong	<input type="checkbox"/>
great	<input type="checkbox"/>



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Olfactory Analysis: white peach, lime, white flowers, grass,
vegetables and green fruit

Gustative Analysis:

Alcoholic dryness

light warm (10% -11%)	
medium warm (11% - 13,5%)	
warm (13,5% - 15%)	✓
alcoholic (15% - 20%)	

Softness

scarcely soft (immature)	
quite soft (young or ready)	✓
soft (structured and mated)	✓
velvety (high concentration alcohol /glycerine)	

Mineral notes

scarcely taste (weak sensation)	
quite tasty (well balanced sensation)	
tasty (light and pleasant salty taste)	

Salivation

scarcely fresh (little salivation)	
quite fresh (some salivation)	
fresh (abundant salivation)	✓
acidulous(abundant salivation/sense of tartness)	

Sweetness

dry (sugar residue 1 to 5 g/l)	
medium dry (sugar residue 10 to 20 g/l)	
medium sweet (20 to 50 g/l)	
sweet (100 to 160 g/l)	

Structure

weak (modest structure)	
full (well balanced structure)	
vigorous (perfectly balanced structure)	✓
heavy (excessive structure)	

Bitterness

scarcely bitter (grape)	
quite bitter (grape & barriques)	
bitter (grape & barriques)	



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Gustative Aromatic Persistence: 4/5 seconds

Aftertaste: tomato leaf flavoured

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: an entry level wine that can even be considered more international because its softness at the mouth is really appreciable and capable of satisfying both palates (male and female)